

Private Dining Menu

Our menu has been designed by our Executive Chef with locally sourced and seasonal ingredients in mind. We hope there are dishes that sound suitable for your event, or feel free to let us know your exact ideas and we can discuss your individual requirements.

Starters

South Sea King Prawn & Potted Shrimp Cocktail	£10.75
Chevre Goat's Cheese & Tomato Tart, Chilli Jam & Rocket	£9.25
Pressed Ham Hock Terrine, Pineapple Chutney, Mixed Leaves	£8.75
Seasonal Melon, Fruits of Forest Compote, Raspberry Sorbet	£8.50
Smooth Free Range Chicken Liver Pate, Tomato Chutney & Rye Bread	£9.00
Foxhills Own Smoked Salmon, Lemon, Capers Berries, Horseradish Cream & Pea Shoots	£10.95

Soups

	all at
	£8.00
Tomato Consommé, Baby Mozzarella, Basil & Black Olive (Chilled)	
Vichyssoise (Chilled Leek & Potato)	
Wild Mushroom	
Curried Coconut & Parsnip	
Roasted Tomato & Sweet Basil	
Chunky Vegetable Broth	
Braised Oxtail & Horseradish	

Sorbets

	all at
	£4.00
Lemon, Strawberry & Tarragon, Orange Champagne, Mango, Raspberry & Vanilla	

Main Courses

Seared Fillet of South Coast Sea Bream, Sauce Epice with Buttered New Potatoes	£22.50
Roast Rump of North Downs Lamb, Red Wine Jus with Fondant Potato	£24.50
Confit Fillet of North Atlantic Cod, Lemon & Chive Butter with Buttered New Potatoes	£22.50
Spinach & Buffalo Mozzarella Cheese, Aubergine Cannelloni, Basil Marinara Sauce	£18.50
Fillet of Casterbridge Beef Wellington, Bourguignon Garnish (<i>minimum numbers of 10</i>) <i>with Fondant Potato</i>	£33.50
Pan Fried Scottish Salmon, Fennel & Tomato Fondue with Herb Mash	£19.50
Roasted Breast of Free Range Chicken, Forest Mushroom Sauce with Fondant Potato	£19.50
Roasted Fillet of Gloucester Pork Wrapped in Streaky Bacon, Apple Puree with Traditional Irish Champ	£19.50
Butternut Squash & Wild Mushroom Risotto	£18.50
Braised Blade of Hereford Beef in Red Wine with Horseradish Mash	£20.00
Crispy Confit of Gressingham Duck Leg, Spiced Puy Lentils	£21.50

All dishes are served with Chef's selection of seasonal vegetables.

Desserts

all at
£8.00

Classic Chocolate & Orange Tart, Sweet Mascarpone & Bitter Chocolate Sauce
Vanilla Panna Cotta, Fruits of the Forest & Ginger Tuiles
Passion Fruit Cheesecake, Raspberry Sorbet
Bitter Chocolate Tart, Vanilla Ice Cream
Warm Sticky Toffee Pudding, Honeycomb Ice Cream
Summer Pudding, Seasonal Berries, Lemon Crème Fraiche
Raspberry Crème Brûlée
Lemon Tart, Clotted Cream, Red Berries

Cheese, Tea & Coffee

A Selection of Award Winning British Cheeses with Celery, Grapes and Crackers	£10.50
Or Cheese Platter, suitable for up to 10 people	£42.00
Tea & Coffee	£2.50
Tea, Coffee & Homemade Petit Fours	£4.00

*The private dining menu requires the same option to be selected for the entire group
Please inform your co-ordinator if you have any special dietary requests
Final menu option is to be received no later than 2-weeks prior to the day of your function.*

Please note that there will be a 12.5% Service Charge on all food and beverage consumed